

Baked Pears with Walnuts, Pecans, and Honey

Ingredients:

1. 2 medium sized pears
2. 2 tablespoons of honey
3. 2 tablespoons of roughly chopped walnuts
4. 2 tablespoons of roughly chopped pecans
5. 2 tablespoons of ground cinnamon

Directions:

1. Preheat oven to 350°F
2. Slice each pear down the center.
3. Using a spoon, scoop out the center of each sliced pear until the scooped area is equivalent in size to a tsp.
4. Gently score the pear.
5. Mix the crushed walnuts and pecans together.
6. Sprinkle $\frac{1}{2}$ tsp. of cinnamon on each pear.
7. Add 1 tsp. of crushed nuts into each pear.
8. Drizzle $\frac{1}{2}$ a tbsp. in each pear.
9. Insert the pairs into the oven on a nonstick baking pan a pan covered with baking paper for 35 minutes until pears change color slightly.
10. Remove baking pan from the oven and leave pears to cool before eating.

